

JOURNEY TO THE *Sensitive* WORLD

The trip in 5 courses — 135€

The trip in 7 courses — 155€

TOMATO

Tomato varieties and textures, celery and Meyer's Whisky

FOIE GRAS

Pan-seared, herb panisse and sorrel coulis

TROUT

Aged and flame-grilled, corn and ajo blanco

ZUCCHINI

Yellow and green, flower, lemon balm and mint

DUCKLING

Red berries and beetroot condiment

MUNSTER « GONFLÉ »

Grapes, a touch of cumin, Gewürztraminer marc

or

SORBET

CASHEW

Different textures of cashew, buttermilk and cardamom

or

BLUEBERRY

Wild blueberries and bilberries, muscovado sugar and vanilla

Prices are in net euros, tax and service included. An allergen menu is available upon request